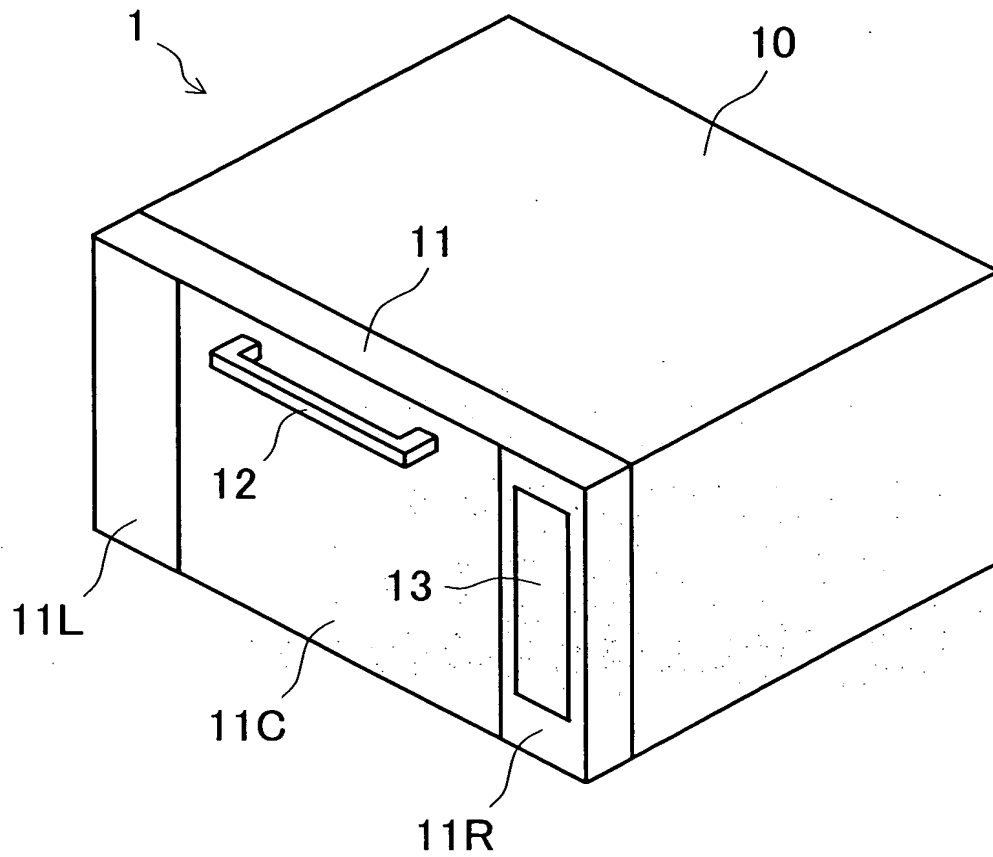


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FIG.1



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FIG.2

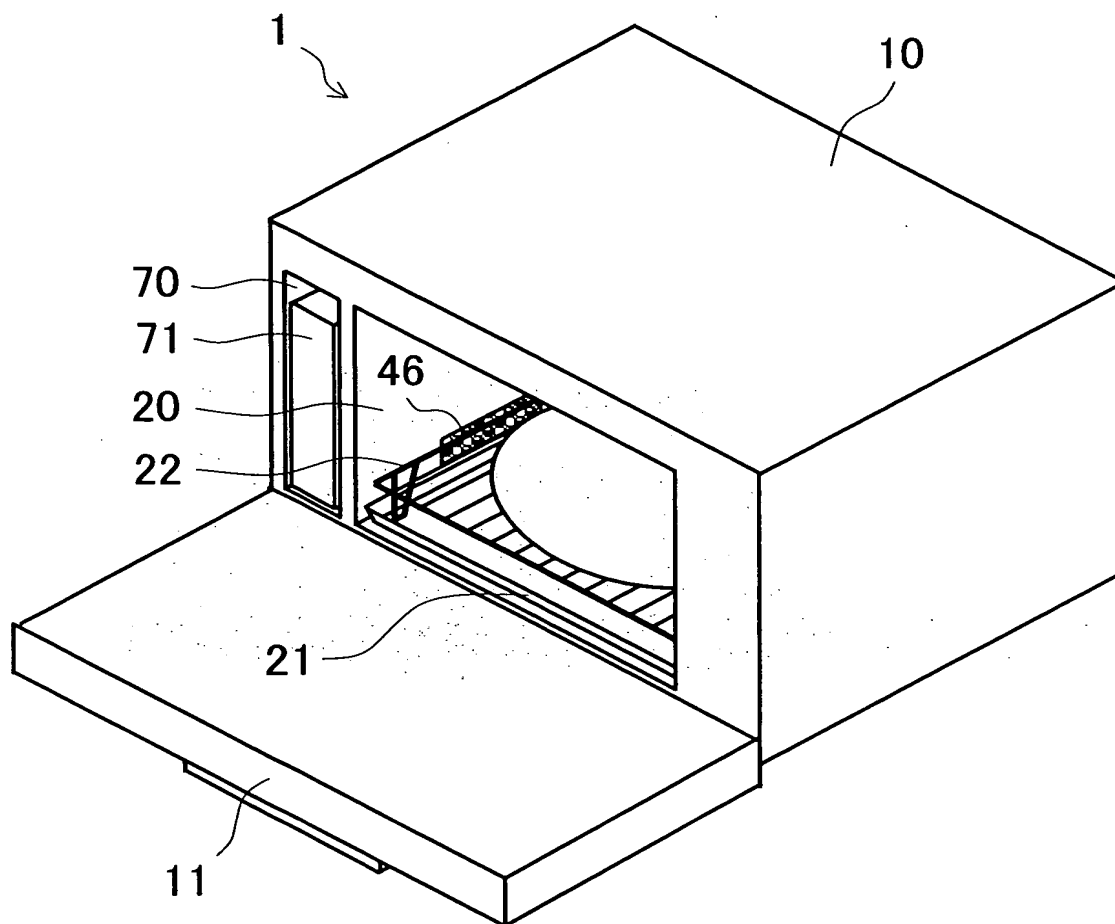
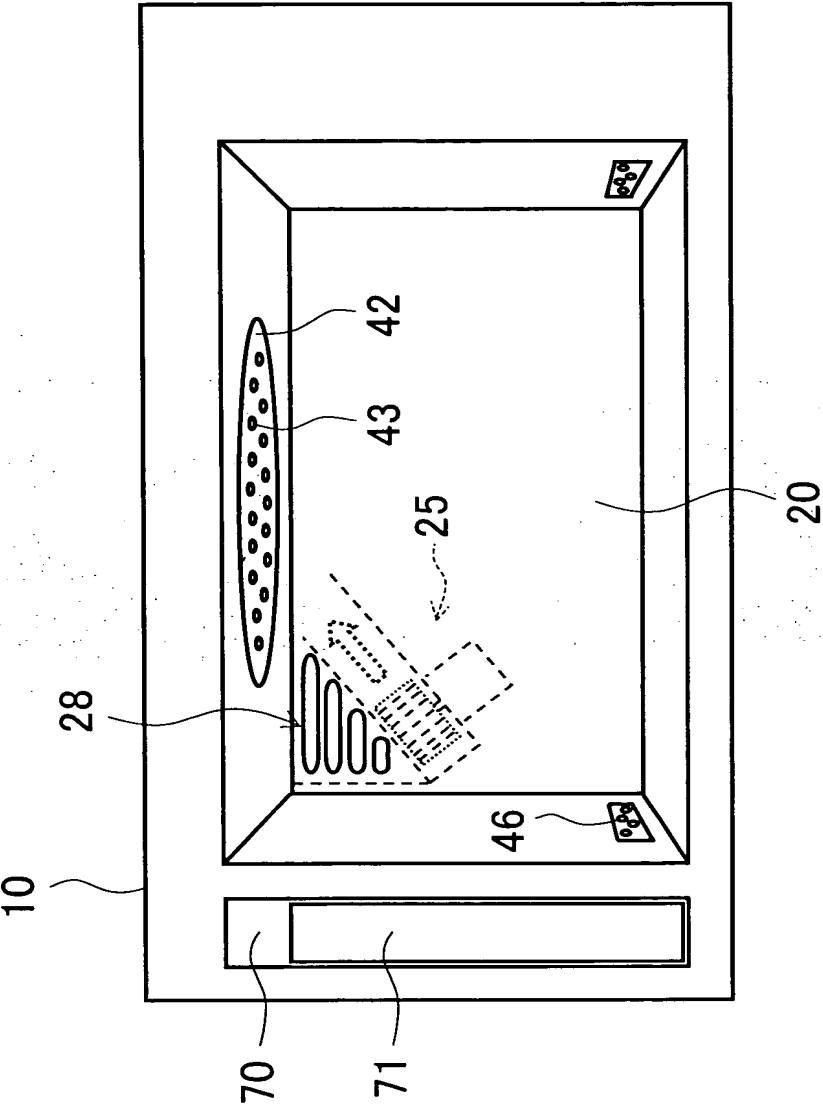


FIG.3



**FIG. 4**

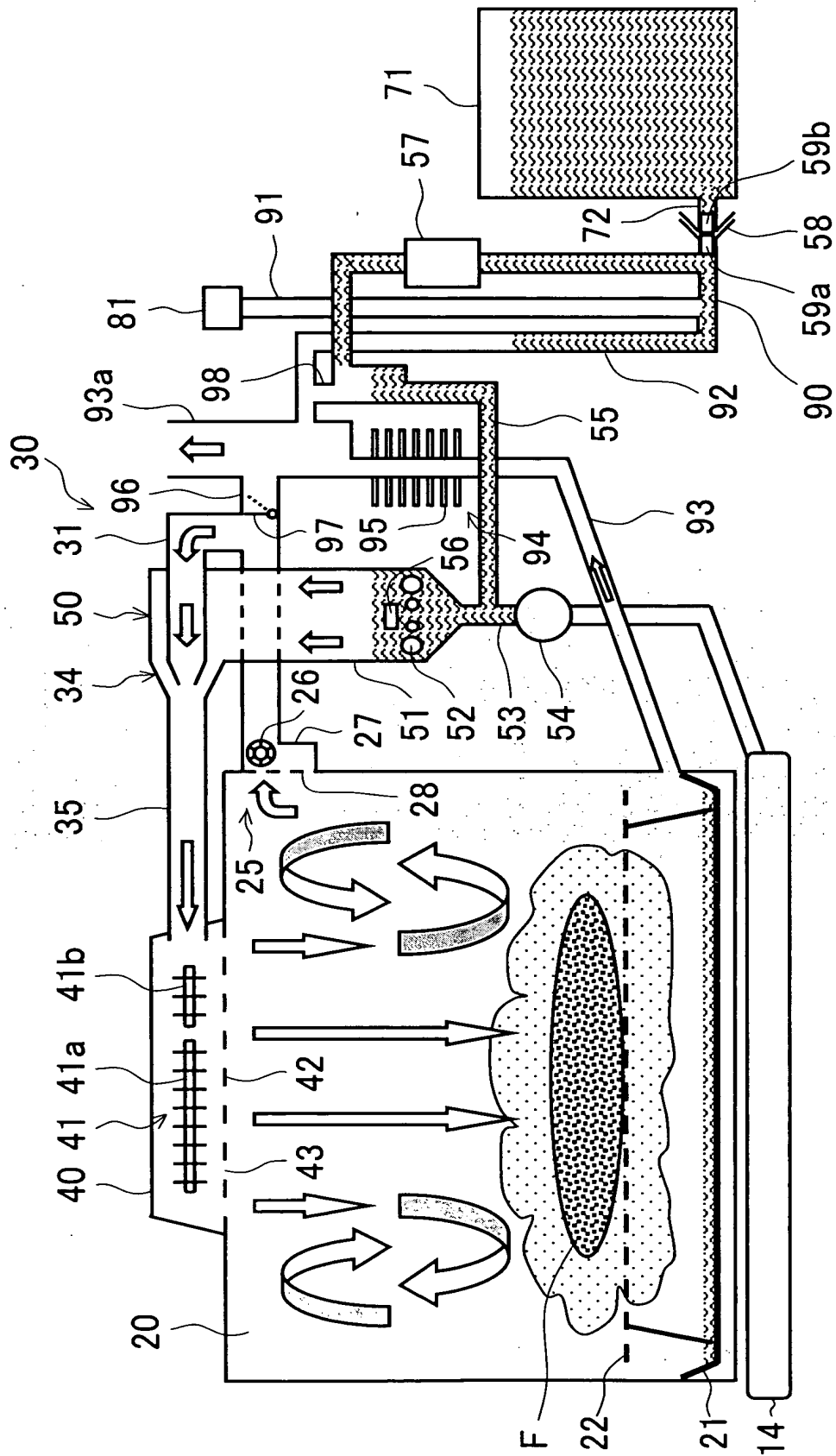
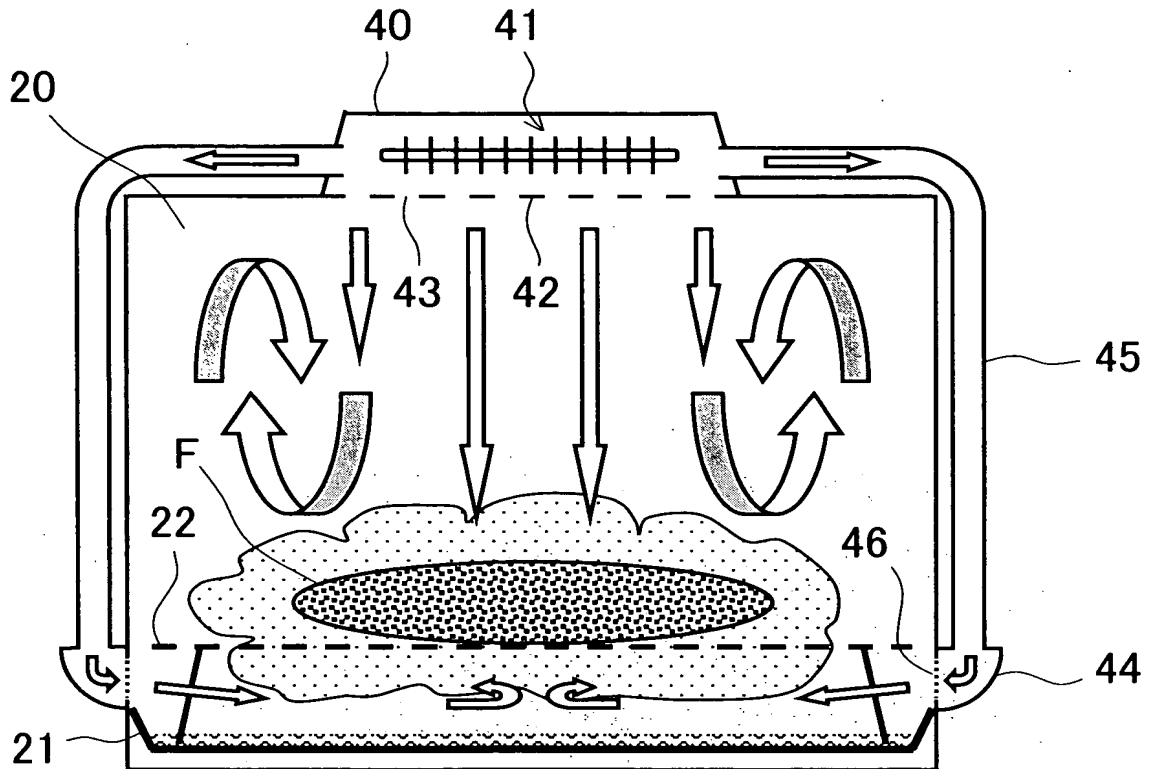
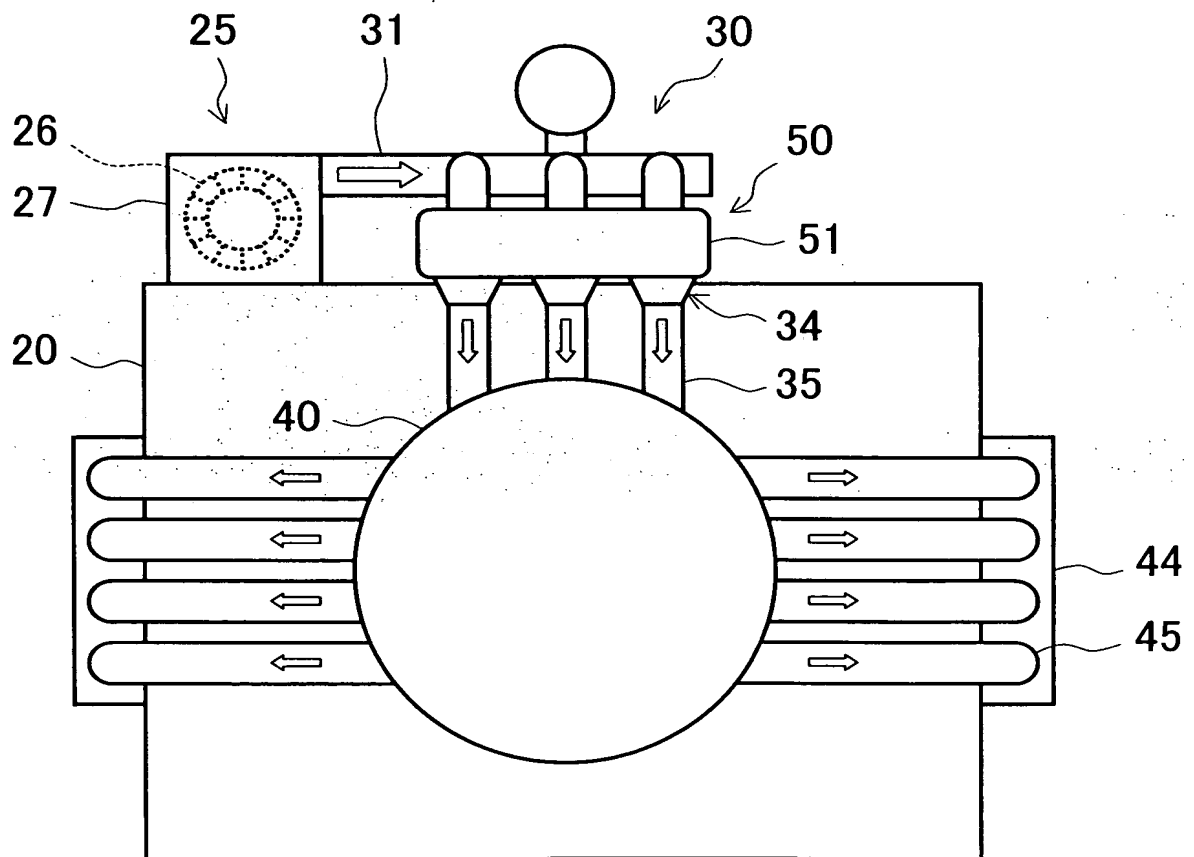


FIG.5



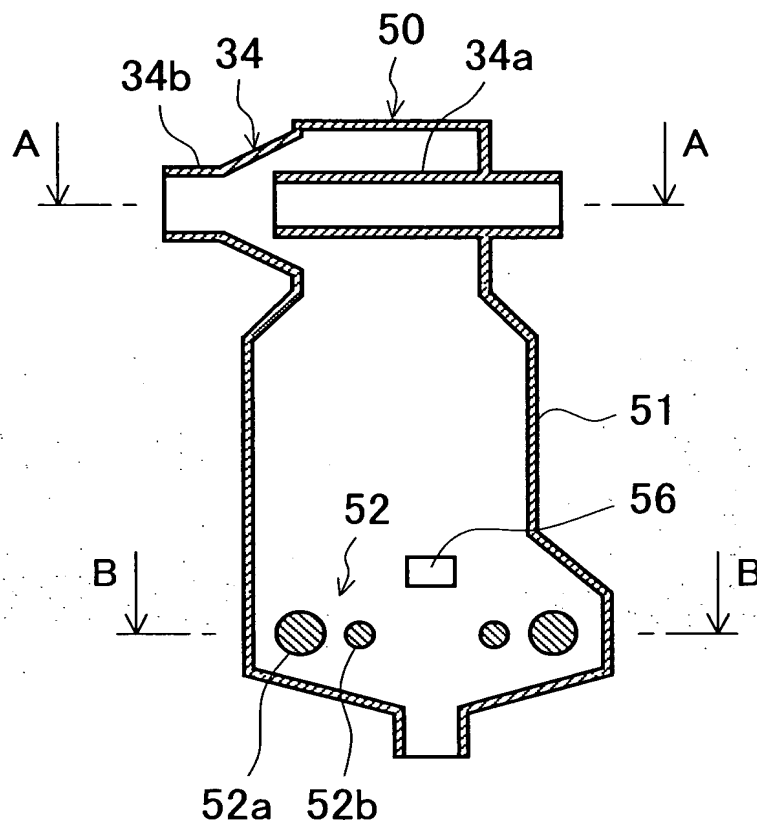
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FIG.6



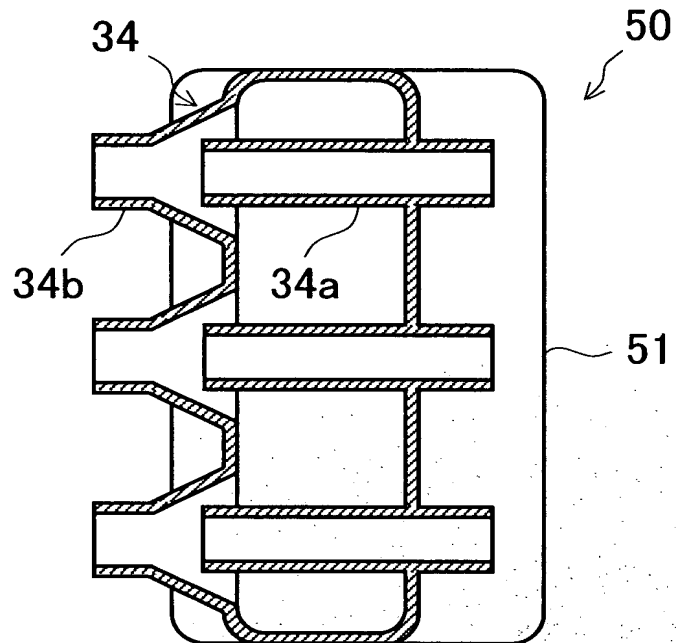
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FIG.7



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FIG.8





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FIG.9

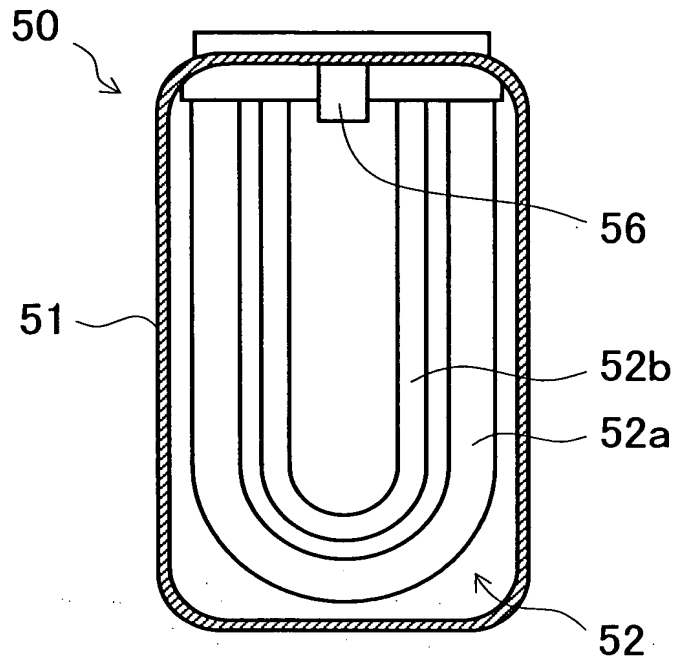
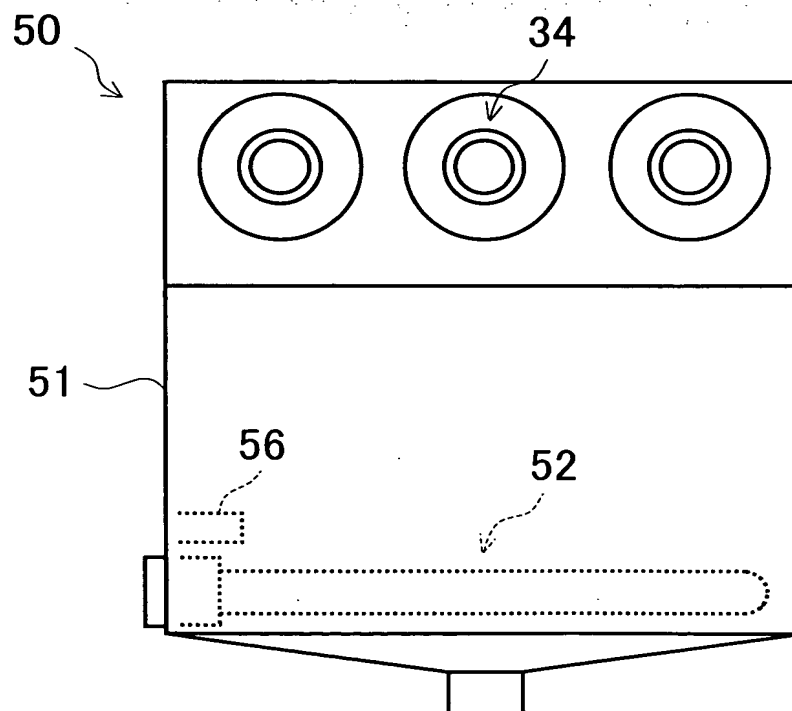
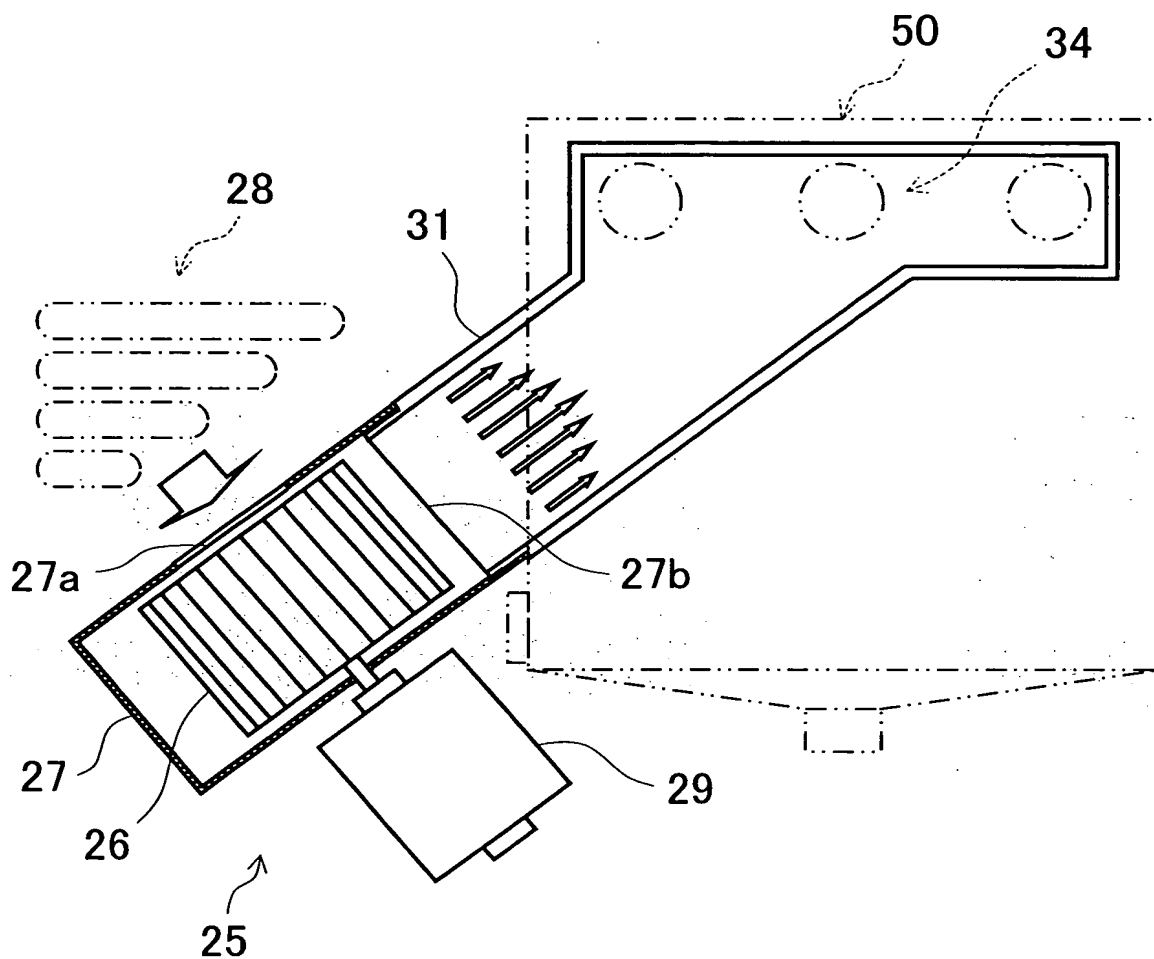


FIG.10



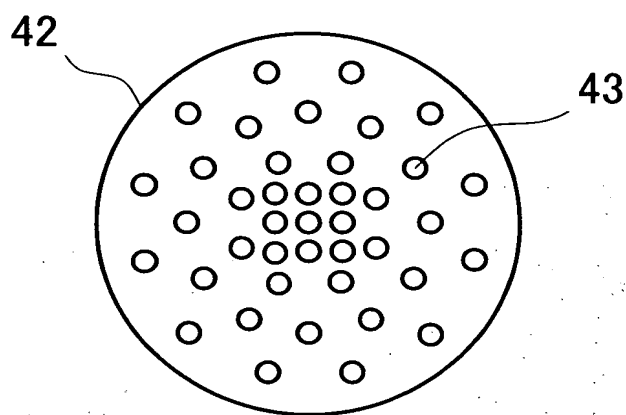
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FIG.11



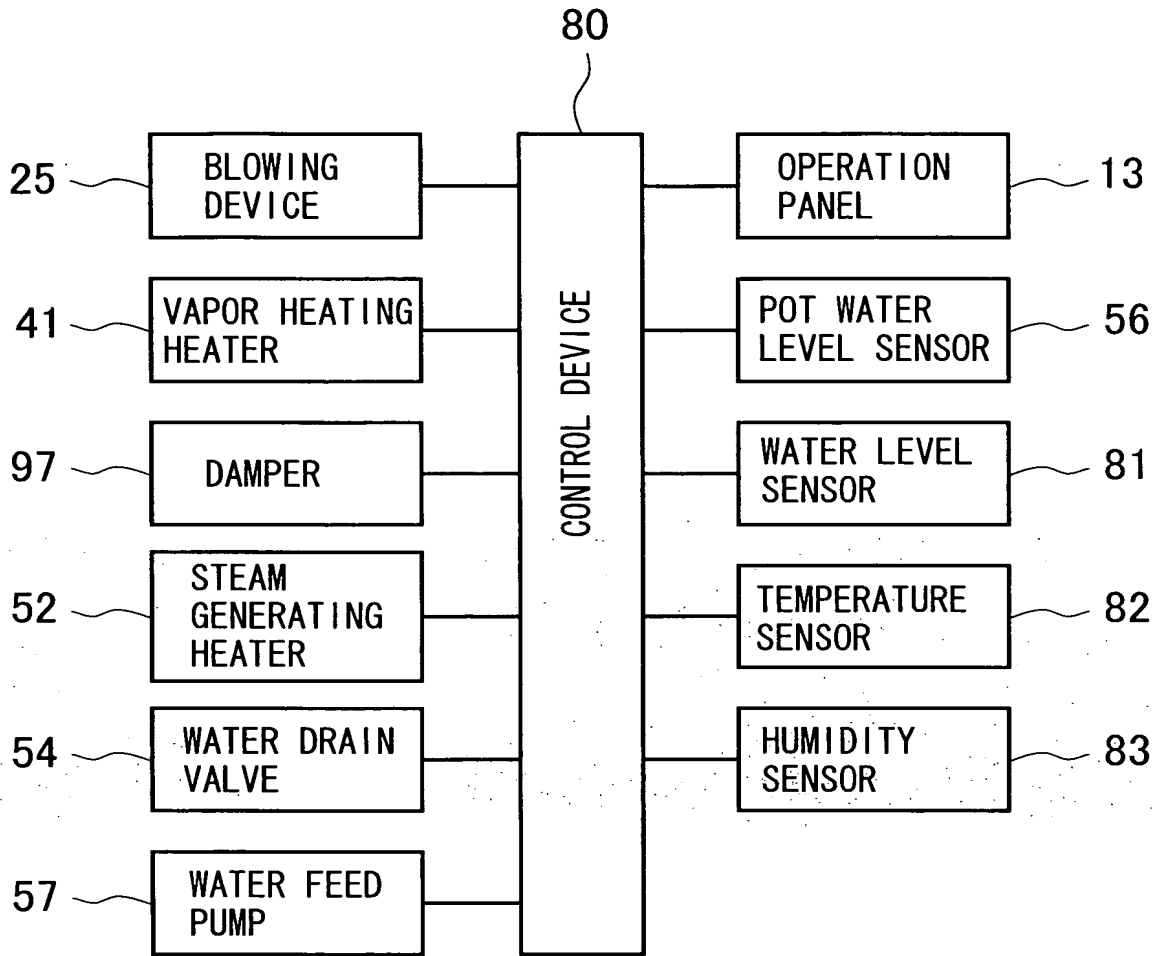
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FIG.12

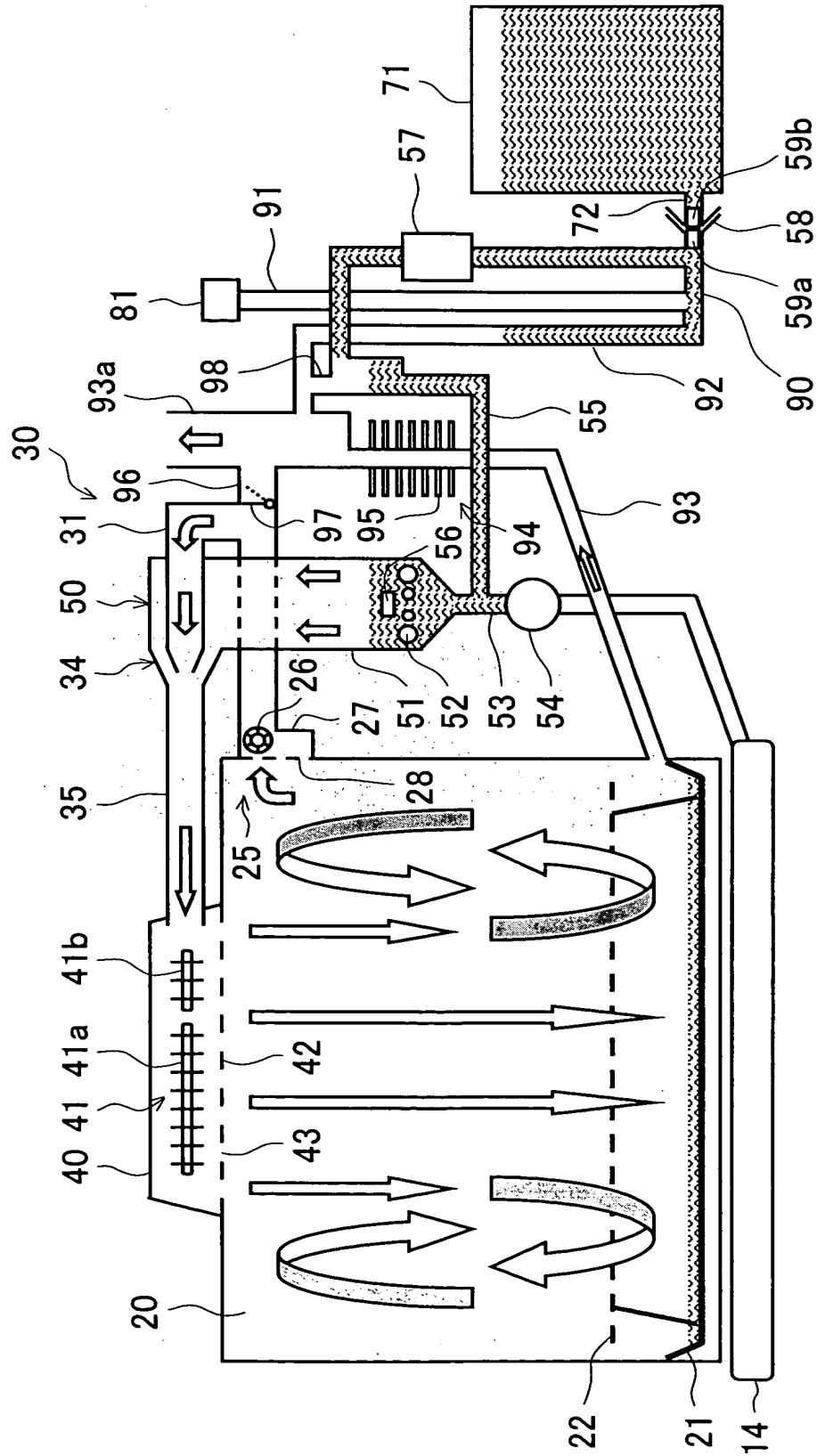


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FIG.13



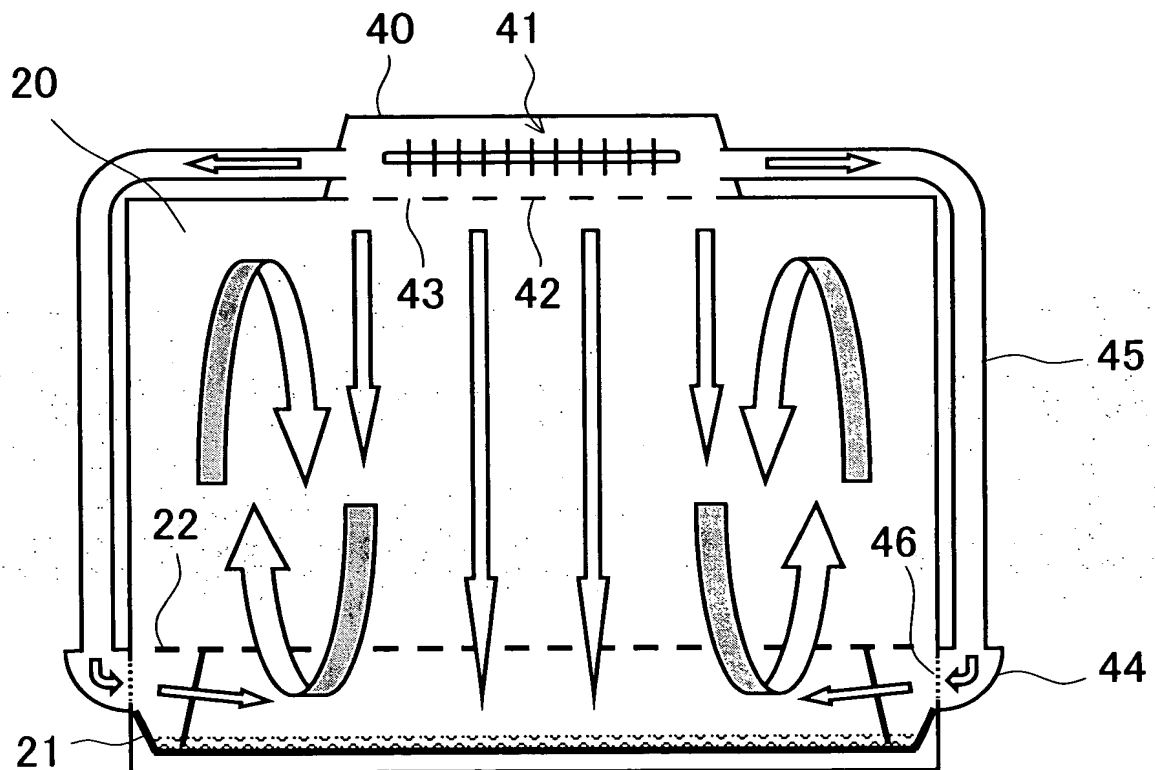
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**FIG. 14**

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FIG.15



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FIG.16

COOKING MENUS	STEAM GENERATING HEATER		VAPOR HEATING HEATER		TOTAL ELECTRIC POWER CONSUMPTION (W)
	MAIN	SUB	MAIN	SUB	
STEAM (AMOUNT OF EVAPORATION 22g/min)	700	300	—	300	1300
BROWN (AMOUNT OF EVAPORATION 6g/min)	—	300	1000	—	1300
GRILL (AMOUNT OF EVAPORATION 0g/min)	—	—	1000	300	1300

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FIG.17

AMOUNT OF EVAPORATION (g/min)	NECESSARY ELECTRIC POWER (W)	ELECTRIC POWER OF STEAM GENERATING HEATER (W)
0	0.0	—
5	188.0	229.3
6.5	244.4	298.1
10	376.0	458.6
15	564.1	687.9
20	752.1	917.2
22	827.3	1008.9
25	940.1	1146.5



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FIG.18

HEATING PATTERNS	CATEGORIES	MENUS	STAGES	TEMPERATURE	TINE	STEAM GENERATING HEATER (1000W)	VAPOR HEATING HEATER (1300W)
HEATING MODE A ↓ HEATING MODE B	STEAM-GRILL (GRILL BY STEAM) RAW FOODS	SAUSAGES BACON CHICKEN (THIGHS/OTHER PARTS) HAMBURGERS PORK CHOPS	1 PREHEATING 1	220°C	PREHEATING	0%	100%
			2 PREHEATING 2	250°C		50%	100%
			3 COOKING 1	250°C	TOTAL TIME × 70%	50%	100%
			4 COOKING 2	250°C	TOTAL TIME × 30%	0%	100%
HEATING MODE A FROM BEGINNING TO END	STEAM-GRILL (GRILL BY STEAM) CONVENIENCE STORE FOODS	FRIED FISH (FROZEN) FRIED CHICKEN (FROZEN) FRIED FISH (CHILLED) FRIED CHICKEN (CHILLED)	1 PREHEATING 1	220°C	PREHEATING	0%	100%
			2 PREHEATING 2	250°C		50%	100%
			3 COOKING 1	250°C	TOTAL TIME × 80%	50%	100%
					TOTAL TIME × 20%	0%	100%
HEATING MODE B ↓ HEATING MODE A	STEAM-BAKE CONVENIENCE STORE FOODS	PIZZA (FROZEN) FRENCH LOAF (FROZEN) LASAGNA (FROZEN)	WITHOUT PREHEATING				
			1 COOKING 1	PRESET TEMPERATURE	30 MINUTES	50%	100%
			2 COOKING 2	PRESET TEMPERATURE	TOTAL TIME -30MINUTES	0%	100%
			3 COOKING 3	PRESET TEMPERATURE		0%	100%
HEATING MODE B ↓ HEATING MODE A	STEAM-BAKE CAKES	BREAD PASTRIES CAKES	1 PREHEATING 1	PRESET TEMPERATURE	PREHEATING	0%	100%
			2 COOKING 1	PRESET TEMPERATURE	TOTAL TIME × 45%	0%	60%
			3 COOKING 2	PRESET TEMPERATURE	TOTAL TIME × 45%	30%	60%
			4 COOKING 3	PRESET TEMPERATURE	TOTAL TIME × 10%	0%	60%

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FIG.19

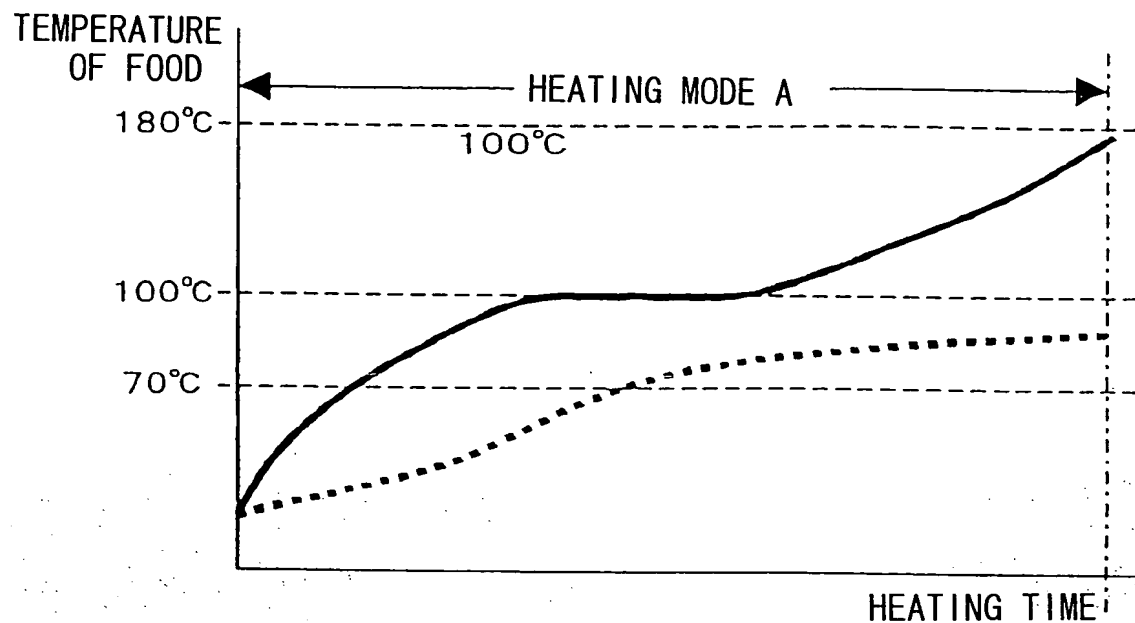
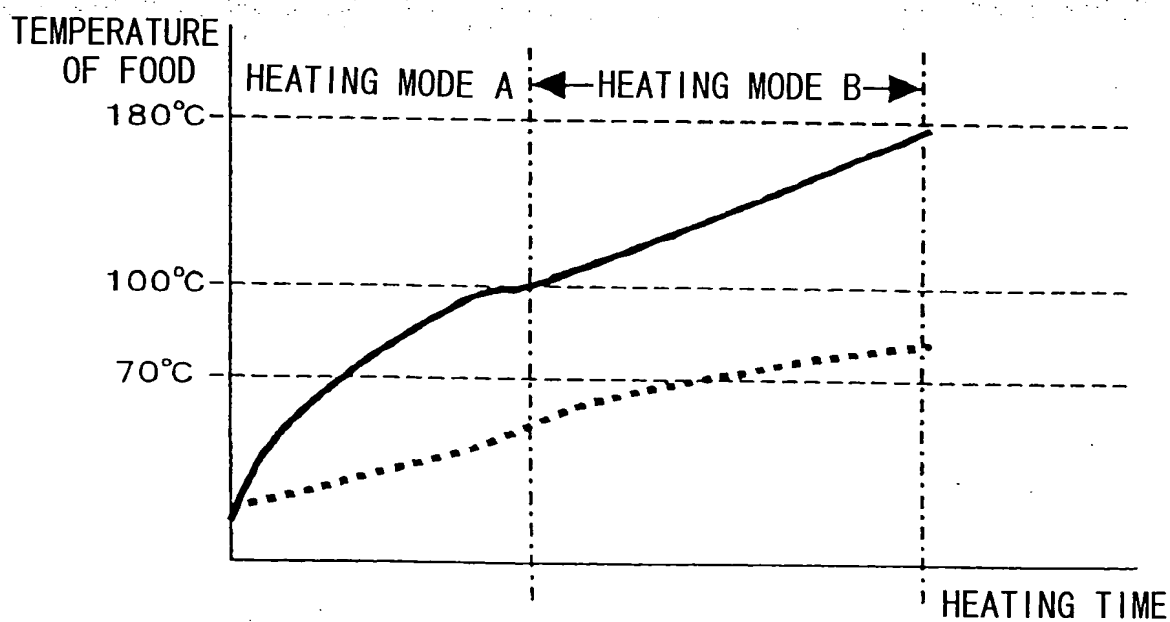
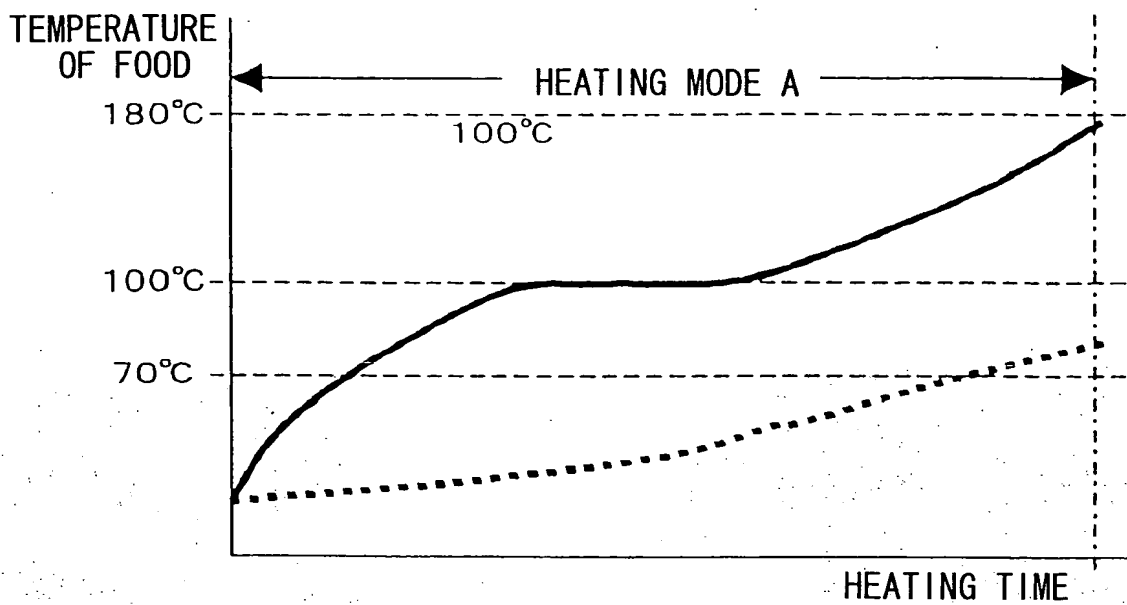


FIG.20



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FIG.21



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FIG.22

